

# **Randy Page**

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## **OBJECTIVE**

The position of Executive Chef with an organization that places tremendous focus on high-quality food flavors and presentation, and that absolutely insists upon creative and knowledgeable leadership in the kitchen.

## **SUMMARY**

- Certified Serv-Safe instructor.
- Extensive culinary experience specializing in contemporary fine-dining with bold flavors and a clean presentation style.
- Proven experience managing front-of-house restaurant, bar, and catering operations at a volume level equivalent to over \$3 million annually.
- Proficiency with menu design and costing, team development, and leadership. Consistent history of meeting or exceeding employers' expectations for food quality, kitchen cleanliness, and food and labor costs.
- Classical European training with strong interests and training in many modern world cuisines. Experience in nearly every facet of foodservice from private boutique restaurants to exquisite catering and personalized dining for a very exclusive upscale clientele.
- Excellent knowledge of marketing strategies and the ability to troubleshoot situations and work with management staff to design creative methods of improving sales and competitiveness in the marketplace.
- Experience in opening several new foodservice operations in a management or primary consultant position.
- Recipient of numerous awards and medals in culinary and pastry competition.
- Experienced culinary educator at one of the nation's top 3 culinary institutes.
- Repeated media exposure at both local and national levels.
- Talented writer and communicator with excellent computer skills and solid experience with computer-aided graphic design, desktop publishing, and web design.

## **EDUCATION**

The Culinary Institute of America  
Hyde Park, New York  
A.O.S., 1990

Central Piedmont Community College  
Charlotte, North Carolina  
Culinary Arts/Chef Training Program  
1986 - 1988

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## PROFESSIONAL EXPERIENCE

### **10/06 – present      Professional Home Dining • Charlotte, North Carolina      Chef/Self-Employed**

Professional Home Dining is a personal chef service offering prepared meals, personalized cooking lessons, and culinary demonstrations to clients in their home or other facility. The primary focus of this service is on high-end multi-course dining experiences, but also includes daily home meal replacement options and general catering services. My responsibilities include all aspects of sales and marketing, planning, shopping, cooking, and clean-up. I typically work alone and have a network of colleagues and assistants that are employed by me on an as-needed basis.

### **4/06 – 10/06      Beech Mountain Club • Beech Mountain, North Carolina      Executive Chef**

Managed all aspects of “from scratch” kitchen operations for the seasonal-only 1500 member club. Wrote daily menus for a la carte service, as well as themed buffets and special events. Responsible for hiring and training kitchen staff and coordinating front-of-house training with F&B Manager. Accountable for staffing, stocking, and providing service for remote golf course food outlet. Provided weekly articles for the club newsletter. Participated in special event planning with F&B Manager and members, and spent a great deal of time in the dining room getting to know the members and meeting their needs. Successfully maintained our 40% food cost goal. Successfully redesigned kitchen for maximum efficiency.

### **3/03 – 3/06      Continental Catering • Phoenix, Arizona      Chef de Cuisine**

Responsible for all areas of hot food preparation for Phoenix’s largest off-site caterer producing in excess of \$3 million in annual revenue. Coordinated with Executive Chef on daily prep lists. Helped support, train, and mentor up to 20 additional kitchen staff and culinary students.

### **4/00 – 12/02      VanLandingham Estate • Charlotte, North Carolina      Executive Chef**

The VanLandingham Estate provides full-service in-house catering for weddings, corporate meetings, and bed and breakfast style lodging. Responsible for all areas of prep, supervision, and production in a banquet kitchen producing nearly \$2 million in food sales annually. Planned and executed menus for quarterly menu changes and affected all areas of food purchasing and cost control. Designed and organized off-site catering and box lunch programs. Consistently reported a monthly food cost of 13-15% and a labor cost of 8-13%. Named “Charlotte’s Best Caterer” while at VLE.

### **5/98 - 12/99      California Culinary Academy • San Francisco, California      Chef/Instructor**

Responsible for writing and implementing portions of updated curriculum, troubleshooting existing curriculum, and instructing classes of up to 25 students in Garde Manger, Food History, and European Cuisine. Participated in community outreach and marketing programs and events. Featured as a Chef/Instructor in numerous television programs for the nationally syndicated PBS network.

### **1995 - 1998      Pewter Rose Bistro • Charlotte, North Carolina      Chef de Cuisine**

One of Charlotte's busiest and most endeared restaurants producing upwards of nearly \$2 million in sales annually. Primary responsibilities were supervision of lunch staff and production of staple prep items for lunch, dinner, and Sunday brunch. Assisted in the planning of semi-annual menu changes, purchasing and receiving, and the planning of special menus and desserts. Awarded “Charlotte’s Best Dessert” designation while at Pewter Rose.

### **1990 - 1995      The Lamplighter • Charlotte, North Carolina      Sous Chef**

Responsible for all areas of food preparation and production in the 3-Star Mobil-rated restaurant producing \$1.5 million in sales annually. Assisted in formulation of new menus. Planned daily specials, and performed routine inventory tasks on a weekly basis.

### **1989      Fromagerie • Rumson, New Jersey      Roundsman/Externship**

Required externship from The Culinary Institute of America. Became proficient in all areas of this 4-Star Mobil rated concept designed by Manhattan’s David Burke. Implemented new dishes in multiple menu categories. Typically worked Sauté or Grill station during service, preparing multiple course meals for upwards of 200 guests per evening.

## ACHIEVEMENTS/ACCOMPLISHMENTS

Certified Chef de Cuisine • American Culinary Federation  
First Place Award • Charlotte's Greatest Dessert Contest  
Charlotte's Best Caterer, Critics’ Choice  
Four First Place Medals • Winterfest Holiday Hors d'oeuvres Cook-off  
Second Place Award • IFH Culinary Classic Cooking Competition  
Second Place Award • Nabisco Nutritional Lunch Contest  
Bronze Medal • ACF Culinary Salon  
Second Place • IFSEA Chili Cook-off